



Desserts

Savory Brunch Bread Pudding

This dish is ideal for entertaining because it serves a crowd and is prepared the night before. For a vegetarian version, sauté mushrooms and spinach let it drain and use in place of the sauce.

1 lb. chicken apple sausage or breakfast sausage
Vegetable cooking spray
1 tablespoon butter, softened
1 loaf (10 oz.) Italian bread
11 thin slices Cheddar cheese, halved diagonally
11 thin slices Swiss cheese, halved diagonally
6 large Davidson's Safest Choice™ Pasteurized Shell Eggs
3 cups milk
1/2 teaspoon freshly ground pepper
1/4 cup freshly grated parmesan cheese
1 ripe tomato, seeded, diced

1. Prick sausages with the tip of a sharp knife. Spray a large skillet with cooking spray. Add sausages to skillet and cook over medium-low heat until browned and cooked through, turning occasionally, 15 to 20 minutes. Remove sausage to a cutting board, let cool. Cut sausages into thin slices.

2. Coat a 13 x 9 x 2-inch baking dish with butter. Place sausages in baking dish. Cut bread into 24 slices, about 1/2-inch thick, discarding the ends. Arrange bread in baking dish in two lengthwise rows, overlapping slices to fit. Insert a slice of each cheese between each slice of bread, leaving ends uncovered. Press to flatten slightly. In a large bowl, whisk eggs, milk and pepper. Pour evenly over bread. Cover dish with plastic wrap and refrigerate overnight.

3. Preheat oven to 350°F. Uncover dish; sprinkle with a Parmesan cheese. Bake 50 minutes, or until golden brown and knife inserted in center comes out clean. Sprinkle with tomatoes and let cool 5 minutes before serving.

Yield: 8 to 10 servings

